FAVORITE MAPLE RECIPES

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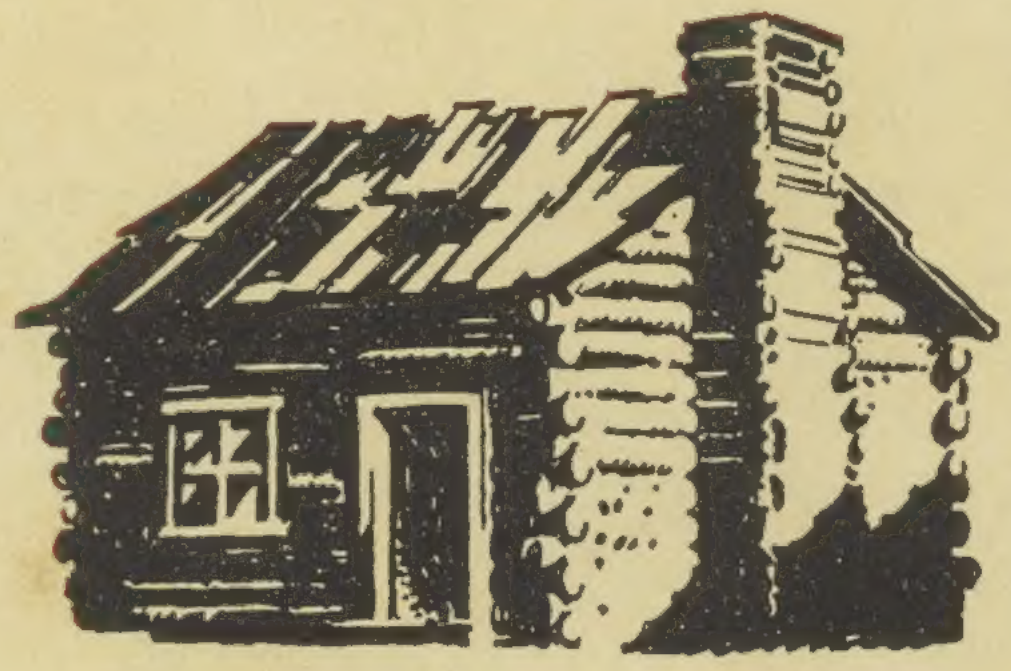

THE LOG CABIN PRODUCTS CO.

ST. PAUL, MINN.

TRY THESE RECIPES FOR MAPLE TREATS

EACH and every recipe in this booklet strikes a delicious note in maple-flavored dishes. Here you will find more tempting ways in which to use Log Cabin Syrup than you ever dreamed of. Dishes for all the family and for innumerable places in your menus. Today, it may be a fluffy maple fudge cake or a velvety maple scotch pie; tomorrow, crisp, golden waffles with maple butter; and, for other days, savory baked ham with the incomparable flavor of maple baked right in it, piping-hot baking powder biscuits with Log Cabin Syrup, and no end of creamy maple confections and unusual desserts.

Every recipe has been tested and approved. Use the exact measurements specified in the recipe (all measurements are level), follow the directions carefully, and you will surely be delighted with the melting deliciousness of each dish.

Log Cabin Syrup—a marvelous blend of three pure sugars—brings a luscious maple flavor to your recipes. In this golden syrup of amber clearness there's the early springtime sugar of New England's far-famed maples. The fresh, woodsy fragrance of northern maples from the giant groves of Canada is in it, too. And to mellow the heavy richness of these two maples there's just the right amount of pure cane sugar to make a blend of matchless maple flavor and perfect consistency.

You have been attracted, of course, to the distinctive little tin, shaped like a log cabin, in which Log Cabin Syrup always comes. With a tin of Log Cabin Syrup on your kitchen shelf you can add the final touch to many dishes.

Log Cabin Upside Down Cake

(3 Egg Yolks)

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ cup butter or other shortening
1 cup sugar
3 egg yolks, well beaten
¾ cup milk
1 teaspoon vanilla

¾ cup Log Cabin Syrup
1 tablespoon butter, melted
1 cup pecan meats

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla.

Combine syrup and butter. Pour into greased, paper-lined pan, 8 x 8 x 2 inches. Sprinkle with nuts. Pour batter over contents of pan. Bake in moderate oven (350° F.) 50 to 60 minutes. Loosen cake from sides and bottom of pan with spatula. Serve upside down on dish, with nuts on top. Garnish with whipped cream, if desired.

Vermont Maple Pecan Cake

(1 Egg)

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
2 tablespoons butter or other shortening
1 cup sugar
1 egg, unbeaten
1 cup milk
1 teaspoon vanilla
2 dozen halves pecan meats (2 ounces)

Sift flour once, measure, add baking powder, and sift together three times. Cream butter, add sugar, and cream together thoroughly. Add egg and beat until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Bake in two greased 9-inch layer pans in moderate oven (375° F.) 25 minutes. Put layers together and cover top and sides of cake with Log Cabin Seven Minute Frosting. Press halves of pecan meats into frosting on top and sides of cake.

Maple Fudge Cake

(3 Egg Whites)

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ cup butter or other shortening
1 cup sifted sugar
¾ cup milk
1 teaspoon vanilla
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add vanilla. Fold in egg whites. Bake in greased pan, 8 x 8 x 2 inches, in moderate oven (350° F.) 1 hour. When cool, cover top and sides of cake with Maple Fudge Frosting.

Golden Maple Cake

(3 Egg Yolks)

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ cup butter or other shortening
1 cup sugar
3 egg yolks, beaten until thick and lemon-colored
¾ cup milk
1 teaspoon vanilla, or ½ teaspoon orange extract

Sift flour once, measure, add baking powder, and sift together three times. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add egg yolks, then flour, alternately with milk, a small amount at a time. Beat after each addition until smooth. Add flavoring. Bake in greased pan, 12 x 8 x 2 inches, in moderate oven (350° F.) 50 to 60 minutes. When cool, cover top with Log Cabin Seven Minute Frosting.

Log Cabin Sandwiches

(Filled Cookies)

2½ cups sifted Swans Down Cake Flour
2 teaspoons baking powder
½ cup butter or other shortening
1 cup sugar
2 eggs, well beaten
1 tablespoon Log Cabin Syrup
1 teaspoon vanilla

1 cup Log Cabin Syrup, cooked until small amount of syrup forms soft ball in cold water (238° F.)

Sift flour once, measure, add baking powder, and sift together twice. Cream butter thoroughly, add sugar gradually, and cream together until light and fluffy. Add eggs, syrup, and vanilla, and beat well. Add flour gradually, beating after each addition until smooth. Chill. Roll a small amount at a time on slightly floured board to ¼-inch thickness. Cut with 2-inch floured cooky cutter. Place on greased baking sheet and bake in hot oven (425° F.) about 7 minutes. Remove from oven and spread bottoms of ½ of cookies with thick layer of the cooked Log Cabin Syrup. Cover with remaining cookies and press together to make sandwiches. Makes 2 dozen 2-inch sandwiches.

Log Cabin Seven Minute Frosting

½ cup Log Cabin Syrup
1 cup sugar
¼ teaspoon cream of tartar
2 egg whites, unbeaten
1 teaspoon vanilla

Put syrup, sugar, cream of tartar, and egg whites in upper part of double boiler. Beat with rotary egg beater until thoroughly mixed. Place over rapidly boiling water, beat constantly with rotary beater, and cook 7 minutes, or until frosting will stand in peaks. Remove from fire, add vanilla, and beat until thick enough to spread. Makes enough frosting to cover tops and sides of two 9-inch layers.

Maple Fudge Frosting

3 cups Log Cabin Syrup
1 tablespoon butter
1 teaspoon vanilla
2 tablespoons cream or top milk (about)

Cook syrup until a small amount forms a soft ball in cold water (238° F.). Remove from fire, add butter and vanilla, and cool to lukewarm (110° F.). Add cream, 1 teaspoon at a time, beating constantly. Continue beating until frosting is creamy and of right consistency to spread. Makes enough frosting to cover top and sides of 8 x 8 x 2-inch cake.

Pastry and Fruit

Plain Paste

(Pie Crust or Tart Shells)

2 cups sifted Swans Down Cake Flour
½ teaspoon salt
½ cup cold shortening
⅓ to ½ cup cold water

Shortening and water should be as cold as possible to obtain best results. Sift flour once, measure, add salt, and sift again. Cut in shortening until mixture looks like meal. Add water, a little at a time, mixing with a knife or spatula until dough cleans bowl of all flour and paste. Use as little water as possible. Roll dough ⅛-inch thick on slightly floured board. Fit loosely on pie plate. Turn edge and prick with fork. Bake in hot oven (450° F.) 15 minutes. Makes one 9-inch two-crust pie or twelve 2½-inch tart shells. Use ½ recipe for 1 pie shell only.

Maple Apples

1 cup Log Cabin Syrup
1½ cups water
6 tart apples, pared and cored

Heat syrup and water to boiling and add apples. Simmer apples gently, turning frequently to insure even cooking. When soft, remove apples from saucepan. Cook liquid until thickened, and pour over apples. Serve either warm or cold with cream. Serves 6.

Maple Scotch Pie

1¼ cups Log Cabin Syrup
2¼ cups milk, scalded
½ teaspoon salt
1 cup sifted Swans Down Cake Flour
¼ cup sugar
2 egg yolks, well beaten
6 tablespoons butter
1 teaspoon vanilla
1 baked 9-inch pie shell

4 tablespoons sugar
2 egg whites, stiffly beaten

Add syrup to milk. Combine salt, flour, and sugar. Add syrup mixture gradually, return to double boiler, and cook until thickened, stirring constantly. Pour small amount of mixture over egg yolks, stirring vigorously. Return to double boiler and cook 3 to 4 minutes longer. Add butter and vanilla. Cool. Pour filling into pie shell. Top with meringue made by folding sugar into egg whites. Bake in moderate oven (350° F.) 12 to 15 minutes, or until delicate brown.

Maple Puff

1 cup milk, scalded
2 egg yolks, slightly beaten
1 package Strawberry Jell-O
1 cup Log Cabin Syrup
½ cup walnut meats, chopped
2 egg whites, stiffly beaten

Pour small amount of milk over egg yolks, stirring vigorously. Return to double boiler and cook until mixture coats spoon. Add Jell-O and stir over hot water until Jell-O is dissolved. Add syrup. Cool. When slightly thickened, beat with rotary egg beater until fluffy. Fold in nuts and egg whites. Pour into mold. Chill until firm. Unmold and serve garnished with whipped cream. Serves 8.

Maple Walnut Minute Tapioca

⅓ cup Minute Tapioca
½ teaspoon salt
1 cup Log Cabin Syrup
2 cups milk, scalded
1 egg yolk, slightly beaten
⅔ cup walnut meats, chopped
1 egg white, stiffly beaten

Add Minute Tapioca, salt, and syrup to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Pour small amount of mixture over egg yolk, stirring vigorously. Return to double boiler and cook until thickened. Cool. Add nuts and fold in egg white. Serve in sherbet glasses. Garnish with halves of nuts and whipped cream, or serve with top milk. Serves 6.

Golden River Custard

4 eggs, slightly beaten
½ cup sugar
¼ teaspoon salt
1 quart milk, scalded
½ cup Log Cabin Syrup

Combine eggs, sugar, and salt. Add milk gradually, stirring vigorously. Place 1 tablespoon syrup in bottom of each well greased custard cup. Fill cups carefully with milk and egg mixture, pouring slowly into a spoon held over the syrup. (In this way the force of the stream does not cause the two liquids to mix, but allows the syrup to remain in a definite layer at the bottom of the cup.) Place custard cups in pan of hot water and bake in moderate oven (350° F.) 35 to 40 minutes, or until knife inserted comes out clean. Chill. Loosen edges with sharp knife and unmold on serving dishes. Custard should hold its shape, while the syrup spreads over and around it. Serves 8.

Log Cabin Custard

1½ cups Log Cabin Syrup
4 eggs, slightly beaten
2½ cups milk, scalded

Combine syrup and eggs. Add milk gradually, stirring vigorously. Pour into custard cups, place in pan of hot water, and bake in moderate oven (350° F.) 35 to 40 minutes, or until knife inserted comes out clean. If baked in 8-inch baking dish, custard should bake 45 to 50 minutes. Serves 8.

Log Cabin Ice Cream

2 cups Log Cabin Syrup
2 eggs, slightly beaten
⅛ teaspoon salt
2 cups milk
2 cups thin cream
1 teaspoon vanilla

Combine syrup and eggs and cook until thickened, stirring constantly. Cool. Add salt, milk, cream, and vanilla. Freeze, using 8 parts ice to 1 part salt. When stiff, remove dasher, cover tightly, and re-pack in 4 parts ice to 1 part salt. Makes about 2 quarts ice cream.

Maple Nut Sundae

1 cup sugar
1 tablespoon flour
⅛ teaspoon salt
2 eggs, slightly beaten
2 cups milk, scalded
1 quart thin cream
1 teaspoon vanilla

Combine sugar, flour, salt, and eggs, mixing well. Pour a small amount of milk over egg mixture, stirring vigorously. Return to double boiler and cook until slightly thickened, stirring constantly. Cool. Add cream and vanilla. Freeze, using 8 parts ice to 1 part salt. When stiff, remove dasher, cover tightly, and re-pack in 4 parts ice to 1 part salt. Makes about 2 quarts ice cream.

Maple Nut Sauce for Maple Nut Sundae

2 cups Log Cabin Syrup
1 cup cream
½ cup walnut meats, chopped

Cook syrup until a small amount forms a soft ball in cold water (238° F.). Add cream gradually, stirring constantly. Cool. Add nuts. Makes about 2 cups sauce.

French Toast

1 egg, slightly beaten
½ cup milk
¼ teaspoon salt
3 three-fourths inch slices bread, cut in triangles

Combine egg, milk, and salt. Dip slices of bread in mixture and fry in deep fat (390° F.) 2 minutes, or until golden brown. Drain on unglazed paper. (Slices may be sautéd in hot fat on griddle.) Serve with Log Cabin Syrup. Makes 6 triangles.

Waffles with Maple Butter

2 cups sifted Swans Down Cake Flour
3 teaspoons baking powder
½ teaspoon salt
3 egg yolks, well beaten
1 cup milk
4 tablespoons melted butter
3 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift together twice. Combine egg yolks, milk, and butter. Add to flour, beating until smooth. Fold in egg whites. Have both sides of waffle iron hot. Grease well. Put tablespoon of batter in each section and let top down. When batter is baked on one side, turn iron to brown waffle on other side. Remove cooked waffles with fork. Serve hot with Maple Butter or with butter and Log Cabin Syrup. Makes six 4-section waffles.

Maple Butter for Waffles

1 cup Log Cabin Syrup
¾ cup butter, melted

Cook syrup until a small amount forms a soft ball in cold water (238° F.). Add butter and beat with rotary egg beater until thick and creamy. Serve warm on waffles, hot biscuits, muffins, griddle cakes, or gingerbread. Makes 1½ cups maple butter.

Griddle Cakes

1 cup sifted Swans Down Cake Flour
½ teaspoon soda
½ teaspoon salt
1 egg, well beaten
1 cup thick sour milk or buttermilk
1 teaspoon melted butter or other shortening

Sift flour once, measure, add soda and salt, and sift again. Combine egg and milk and add to flour gradually, stirring constantly. Beat until smooth. Add shortening. Bake on hot, well greased griddle. Serve hot with butter and Log Cabin Syrup. Makes 12 cakes.

Bran Griddle Cakes with Log Cabin Syrup

1½ cups sifted flour
1 teaspoon salt
2 teaspoons sugar
4 teaspoons baking powder
1 cup Post's Bran Flakes
2 egg yolks, well beaten
1¾ cups milk
1 tablespoon melted butter
2 egg whites, stiffly beaten

Sift flour once, measure, add salt, sugar, and baking powder, and sift again. Add bran. Combine egg yolks, milk, and butter. Add to flour gradually, beating until smooth. Fold in egg whites. Bake on hot, well greased griddle. Serve hot with Maple Butter or with butter and Log Cabin Syrup. Makes 24 cakes.

Baking Powder Biscuits, Log Cabin Style

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons butter or other shortening
¾ cup milk (about)

Sift flour once, measure, add baking powder and salt, and sift again. Cut in shortening; add milk gradually until soft dough is formed. Turn out on slightly floured board. Roll to ½-inch thickness. Cut with floured cutter. Bake on baking sheet in hot oven (425° F.) 12 to 15 minutes. Serve hot with Maple Butter. Makes fifteen 2-inch biscuits.

Maple Curlicue Biscuits

2 cups sifted Swans Down Cake Flour
4 teaspoons baking powder
½ teaspoon salt
2 tablespoons sugar
6 tablespoons butter or other shortening
⅔ cup milk (about)
½ cup nut meats, coarsely chopped

1½ cups Log Cabin Syrup

Sift flour once, measure, add baking powder, salt, and sugar, and sift again. Cut in 2 tablespoons butter; add milk gradually until soft dough is formed. Turn out on slightly floured board and roll to ½-inch thickness, keeping edges straight. Dot with remaining butter, sprinkle with ½ of nuts. Roll as for jelly roll. Cut in 1-inch slices. Pour syrup into well greased 7 x 5 x 3-inch loaf pan. Sprinkle with remaining nuts, and place biscuits on top, cut side down. Bake in hot oven (425° F.) about 35 minutes. Turn out on plate immediately. Makes 8 biscuits.

CONFECTIONS

Sugared Pecans

1 cup Log Cabin Syrup
1 cup pecan or other nut meats

Cook syrup until a small amount forms a soft ball in cold water (238° F.). Remove from fire and cool to lukewarm (110° F.). Beat until syrup begins to thicken, then drop in one pecan at a time, coat with syrup, and remove with fork. Drop on waxed paper. If syrup thickens before all pecans are dipped, thin mixture slightly with a few drops of hot water. Each pecan should be covered with a thin, smooth coating of sugar. Makes 6 dozen or ¼ pound pecans.

Log Cabin Maple Fudge

2 cups Log Cabin Syrup
1 tablespoon light corn syrup
¾ cup thin cream
¾ cup walnut meats, coarsely chopped

Combine Log Cabin Syrup, corn syrup, and cream, and place over low flame. Stir constantly until mixture begins to boil. Continue cooking, without stirring, until a small amount of syrup forms a soft ball in cold water (236° F.). Remove from fire. Cool to lukewarm (110° F.). Beat until mixture thickens and loses its gloss. Add nuts and pour at once into greased pan, 8 x 4 x 2 inches. When cold, cut into squares.

Maple Pop Corn Balls

1½ cups Log Cabin Syrup
⅛ teaspoon cream of tartar
1 tablespoon butter
¼ teaspoon salt
2 quarts pop corn

Cook syrup and cream of tartar until a small amount of syrup forms a hard ball in cold water (270° F.). Remove from fire, add butter and salt, and pour slowly over pop corn. Mix well. Shape into balls, using as little pressure as possible. Makes ten 2-inch balls.

Other Uses for Log Cabin Syrup

Savory Baked Ham

1 slice ham, 1½ inches thick
8 whole cloves
½ cup Log Cabin Syrup

Trim rind from ham. Stick cloves into fat. Place ham in baking dish and pour syrup over it. Bake in moderate oven (350° F.) 50 to 60 minutes. Baste frequently during the baking. Serves 6.

Log Cabin Candied Sweet Potatoes

6 cooked sweet potatoes
4 tablespoons butter
1 cup Log Cabin Syrup

Cut sweet potatoes in halves, lengthwise, and place in greased baking dish. Dot with butter and pour syrup over them. Bake in moderate oven (350° F.) about 30 minutes, basting frequently. Chopped nut meats may be sprinkled over potatoes while they are baking. Serves 6.

Maple Mayonnaise

1 tablespoon Log Cabin Syrup
¼ cup Hellmann's Blue Ribbon Mayonnaise
¼ cup cream, whipped

Combine syrup with mayonnaise. Fold in whipped cream. Serve with fruit salad. Makes ¾ cup maple mayonnaise.

Maple Cinnamon Toast

2 tablespoons Log Cabin Syrup
2 tablespoons butter, melted
¼ teaspoon cinnamon
6 slices toast

Combine syrup, butter, and cinnamon. Brush on toast and reheat in oven or under low broiler flame 3 minutes. Cut in triangles or strips. Makes 12 triangles.

Corn Fritters

1¼ cups sifted Swans Down Cake Flour
2 teaspoons baking powder
2 teaspoons salt
2 egg yolks, well beaten
¼ teaspoon paprika
2 cups canned corn, drained
2 egg whites, stiffly beaten

Sift flour once, measure, add baking powder and salt, and sift again. Combine egg yolks, paprika, and corn. Add flour, a small amount at a time, beating after each addition until smooth. Fold in egg whites. Drop from tablespoon into deep fat (360° F.) and fry 2 minutes, or until golden brown. Serve hot with Log Cabin Syrup. Makes 12 fritters.

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